

• THE GANTON ARMS •

À la carte



BAR SNACKS

Nocellara olives (vg) 5.5 | Rosemary focaccia, olive oil & balsamic (v) 6 | Padrón peppers, smoked Maldon sea salt (v) 7

SMALL PLATES

Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v)	8.5
Roasted heritage beetroot, whipped vegan feta, chicory, apple, caramelised seeds (ve)	8.5
Salt & pepper squid, chilli, spring onions, aioli	8.5
Korean crispy chicken, chilli, spring onions, sesame seeds	9.5
Pan-fried Tiger prawns, chorizo butter, lemon, coriander, sourdough toast	11.5
Harissa spiced hummus, pomegranate, pitta bread (vg)	7
Crown prince squash and carrot soup, spiced caramelised seeds (vg)	8.5
Scotch egg, piccalilli, watercress	9
Mussels, cider, garlic, parsley and cream sauce, sourdough	9
Baked camembert, red onion chutney, toasted sourdough (serves 2)	22

MAINS

Fish & chips - cider-battered North Sea haddock, triple-cooked chips, tartare sauce, mushy peas	21
Add chip shop curry sauce £2	
Caesar salad - cos lettuce, Burford Brown soft-boiled egg, focaccia croutons, Grana Padano	14
<i>Add grilled harissa chicken +4 / Add halloumi +4</i>	
Cumberland sausages, buttered mash, spinach, beer onion gravy	17
Aged beef double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries	18.5
Roasted Scottish salmon, grilled pak choi, mango salsa, sesame seeds, chillies, ginger & lime dressing	22
Chicken schnitzel, wild rocket, fennel, Parmesan, roasted garlic & herb butter	18.5
<i>Add a Burford Brown fried egg +1.5</i>	
Plant-based burger, vegan smoked Cheddar, lettuce, tomato relish, jalapeño mayo, skin-on fries (vg)	18
28-day-aged Himalayan salt sirloin steak, triple-cooked chips, watercress, peppercorn sauce	29
Roast Delica pumpkin risotto, vegan smoked Cheddar, sage (vg)	17

SIDES

Triple-cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Cajun fries 6 | Rosemary & Parmesan fries (v) 7
Seasonal greens (v) 6 | Side salad (v) 6

DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (v)	8
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v)	8.5
Bramley apple crumble with custard (v)	7.5
Selection of ice creams & sorbets (v/vg)	2.5 per scoop
Affogato (gf)	6